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1981-09-01

## Glenview Hotel, Menu, 1st September 1981

Glenview Hotel

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# Glenview Hotel Ltd.

GLEN O' THE DOWNS, DELGANY, CO. WICKLOW. TELEPHONE 862896

THE PRICE OF DINNER IS DETERMINED  
BY THE PRICE OF THE MAIN COURSE.

DINNER

1st SEPTEMBER, 1981.

Chilled Honeydew Melon Wedge  
Half Avocado Marie Rose  
Apple, Celery & Walnut Mayonnaise  
Chicken Liver Pate-Hot Finger Toast  
Tomato, Onion & Cucumber Vinaigrette  
Creamed Cheese & Mixed Herb Mousse  
Home Made Ox-Tail Soup  
Cream of Mushroom Soup

Oak Smoked Boyne Salmon.....£3.75p.Extra.  
Half Dozen Oysters.....£5.25p.Extra.

Fried Fillet of Plaice Tartare  
Chicken Liver Risotto  
Goujons of Monk Fish Remoulade  
Deville Whitebait

ENTRECOTE SAUTE AU HERBES DE PROVENCES (Pan Fried Sirloin Steak, Mixed Herb Butter)	£12.00p
FILET DE SOLE DE DOVRE CAPRICE (Grilled Fillet of Dover Sole, Banana & Chutney)	£12.50p
COTE DE VEAU CORDON BLEU (Veal Chop Stuffed with Ham & Cheese, Wrapped in Egg & Tarragon)	£12.00p
DEMI CANETON ROTI BIGARRADE (Half Roast Duckling, Orange & Black Cherry Sauce)	£10.50p
SAUTE DE BOEUF STROGANOFF AU RIZ (Strips of Fillet of Beef, Onions, Mushrooms Brandy & Cream)	£12.00p
POACHED FILLET OF BRILL DUGLIERE (Brill, White Wine Sauce, Mushrooms & Tomato)	£12.00p
PICCATA DE VEAU AU CHAMPIGNONS (Slices of Veal in a Mushroom & Sherry Sauce)	£12.00p
COTE DE PORC DIJONNAISE (Pan Fried Pork Chop, in a mild Mustard Sauce)	£10.50p
WHOLE GRILLED SEA TROUT MAITRE D'HOTEL (Whole Sea Trout, Boned from the Back, Grilled with Parsley Butter)	£13.00p
COTELETTE D'AGNEAU GRILLE VERT PEE (Three Grilled Lamb Cutlets, Straw Potatoes & Tomato)	£12.00p
DEMI POUSSIN EN COCOATTE BASQUAISE (Half Spring Chicken, Wine, Onions & Peppers)	£10.00p

Matatouille Nicoise-Glazed Baton Carrots  
Baked & Delmonico Potatoes

Black Forest Gateaux  
New Zealand Kivi Fruits  
Profiteroles Glace au Syrah  
Fresh Pineapple with Marsh  
French Apple Pie & Custard  
Meringue Glace Chantilly  
Choice of Cheeses.....75p.Extra.  
Peire Puchee au vin Rouge

COCA COLA After Eight Mints